



WILLUNGA 100

MCLAREN VALE

2018 MCLAREN VALE TEMPRANILLO

VARIETY:
100% Tempranillo

REGION:
McLaren Vale, South Australia

ALCOHOL: 14.0%
TA: 5.5 g/L
pH: 3.46

TASTING NOTE

Aromatics of black cherry, sweet plum and hints of allspice are evident. The palate is a little more generous with blackberries, spice and an earthiness that gives the wine a savoury note. The tannins are persistent and promote great length, backed by a balanced acid structure.

VINTAGE SUMMARY

A good wet season in 2017 set the vines up for a healthy start to the 2018 vintage. The growing season in 2018 was quite dry, reducing overall vigour and minimising disease pressure. Around average yields were seen across McLaren Vale in 2018 after a higher than average crop in 2017.

VINEYARD

Fruit for this wine was sourced from two different Tempranillo vineyards in McLaren vale. One located in the subregion of 'Tatachilla' the other further south in the sub region of 'Sellicks' Vines are trellised with a single cordon.

WINE MAKING

The two separate parcels of Tempranillo were machine harvested and crushed to stainless steel open fermenters. Wine spent approximately 10 days on skins, during which time the cap was gently managed by plunging and gentle pump overs. Wine was basket pressed before being racked to old french oak puncheons. Wine spent approximately 10 months in oak before being racked out to stainless steel tanks prior to bottling.

FOOD PAIRING

Smoked lamb cutlets with ratatouille

WINEMAKER

Mike Farmilo

